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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application of: Jean BLANCHET et al.

Confirmation No.: 7681

Patent No.: 6,858,243 B2

Application No.: 09/982,377

Patent Date: February 22, 2005

Filing Date: October 18, 2001

For: PIZZA PREPARATION AND
DELIVERY METHOD AND UNIT

Attorney Docket No.: 88265-6891

REQUEST FOR CERTIFICATE OF CORRECTION UNDER 37 C.F.R. § 1.322

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Patentees hereby respectfully request the issuance of a Certificate of Correction in connection with the above-identified patent. The corrections are listed on the attached Form PTO-1050, submitted in duplicate. The corrections requested are as follows:

Column 4:

Line 65, after "freezing a", insert -- plurality of --; and after "dough based", delete "crust" and insert -- crusts, and storing the frozen crusts in a first location --.

Line 67, delete "crust" and insert -- crusts, and storing the frozen toppings separately from the plurality of crusts in a second location --.

Column 5:

Line 2, after "toppings individually on", insert -- at least one of --; and after "the frozen", delete "crust" and insert -- crusts --.

Line 7, after "2. The method of claim 1," delete "further comprising storing" and insert -- wherein --.

Line 8, after "frozen" delete "crust" and insert -- crusts --; and after "and frozen toppings", insert -- are stored --.

Certificate
MAR 17 2005
of Correction

Claims 1 and 2, as amended, should appear as follows:

1. A method for providing a freshly baked food product, comprising:
freezing a plurality of dough based crusts, and storing the frozen crusts in a first location;
freezing pizza toppings individually and separately from the crusts, and storing the frozen toppings separately from the plurality of crusts in a second location;
assembling a frozen food product by applying the frozen toppings individually on at least one of the frozen crusts; and
baking the frozen food product to produce the baked food product, wherein the baking step takes less time than for a dough crust that is frozen together with the toppings.
2. The method of claim 1, wherein the frozen crusts and frozen toppings are stored separately from each other in a mobile unit.

Insert the following claims:

- 13. The method of claim 9, wherein the different types of frozen toppings are stored separately from each other. --.
- 14. The method of claim 3, wherein the mobile unit is a vehicle. --.
- 15. The method of claim 14, wherein the vehicle is a motor vehicle. --.

On February 10, 2004, applicants filed a Request for Continued Examination (the "RCE") and Preliminary Amendment. In this amendment, claims 1 and 2 were amended and new claims 22-24 were added. In response to the RCE and Preliminary Amendment, a Notice of Allowance and Allowability was mailed on April 8, 2004, on which it is indicated that claims 1-12 and 22-24 are allowed. The corrections requested in this Request for Certificate of Correction are for those changes that were made in the Preliminary Amendment filed April 8, 2004, but were not published in the patent.

In the patent, original claim 10 and new claims 23 and 24 were not published. These claims appear as follows:

10. The method of claim 9, wherein the different types of frozen toppings are stored separately from each other.
23. The method of claim 3, wherein the mobile unit is a vehicle.
24. The method of claim 23, wherein the vehicle is a motor vehicle.

Patentee requests that these claims be renumbered as new claims 13-15 to be consistent with the previously published claims. This has been done on the attached

Form PTO-1050, and support for the requested claim additions appears in the previously submitted and allowed claims.

All of the requested corrections are for errors that appear to have been made by the Patent Office. Therefore, no fee is believed to be due for this request. Should any fees be required, however, please charge such fees to Winston & Strawn LLP Deposit Account No. 50-1814.

Furthermore, it is respectfully submitted that a certificate of correction is not appropriate to make this correction. Instead, patentees respectfully request that the Patent Office issue a corrected patent in lieu of the certificate of correction as a more appropriate form for presenting the claim in the patent. In addition, it is requested that the reprinted patent should be made at no cost to patentee, since the errors were made by the Office.

Respectfully submitted,

3/15/05
Date

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202-371-5904

**UNITED STATES PATENT AND TRADEMARK OFFICE
CERTIFICATE OF CORRECTION**

PATENT NO.: 6,858,243 B2
DATED: February 22, 2005
INVENTORS: Blanchet et al.

Page 1 of 1

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Line 7, after "2. The method of claim 1," delete "further comprising storing" and insert -- wherein --.

Line 8, after "frozen" delete "crust" and insert -- crusts --; and after "and frozen toppings", insert -- are stored --.

Add the following claims:

-- 13. The method of claim 9, wherein the different types of frozen toppings are stored separately from each other. --.

-- 14. The method of claim 3, wherein the mobile unit is a vehicle. --.

-- 15. The method of claim 14, wherein the vehicle is a motor vehicle. --.

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Add the following claims:

-- 13. The method of claim 9, wherein the different types of frozen toppings are stored separately from each other. --.

-- 14. The method of claim 3, wherein the mobile unit is a vehicle. --.

-- 15. The method of claim 14, wherein the vehicle is a motor vehicle. --.

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vehicle such as a truck 8 or van. As "compact", the preferred vehicle should be understood as having a length of less than 4 meters, preferably less than 4 meters and high of less than 2.5 meters, preferably about 2 meters. The vehicle may be a self-powered vehicle having a driver's compartment 18 with a driver's seat and a cargo compartment 22 behind the driver's compartment, for example. The cargo's compartment preferably exhibits a volume of less than 4 m³, preferably less than 3 m³ and more preferably about 2.5 m³. This cargo compartment may comprise a freezer 10 for storing frozen dough-based product 26 and individually frozen ingredients of the topping 28. Electrical energy supply 20 for the freezer compartment is achieved by batteries that are also stored in the cargo compartment of the vehicle. The cargo compartment also comprises a compact oven 12 for baking at least one pizza-type product at the same time.

The oven that may be used may be an electric oven with power supplied by batteries, but it is preferably a gas-heated oven comprising a base 30 made of refractory rocks equipped with gas burners. The oven may also comprise a dome which is also heated by lateral gas burners. The burners may be supplied with gas by gas bottles that are stored in the cargo compartment of the vehicle. The heating of the oven at a temperature of about 300 to 350° C., with a gradient from about 280 to 300° C. on the base to about 400 to 450° C. at the top of the dome, allows the baking of a frozen pizza made from combined individually frozen ingredients in about 3 to 4 minutes. Temperature may be regulated inside the oven using temperature probes that act as thermostat and regulator on gas burners. Surprisingly, in such conditions, after 3 or 4 minutes, a frozen pizza may be transformed in a well baked pizza exhibiting gold and crispy crust showing melted cheese, without any burning of the rim or unfrozen or cold topping.

The oven suitable for rapid baking of the pizza-type product according to the present method may be a compact oven that fits the dimension of the storage compartment of the vehicle. Preferably, the oven that may be used is a gas heated oven that is from about 35 to 50 cm high, from about 40 to 60 cm in depth, and from about 40 to 110 cm in width. The width of the oven preferably allows baking one, two or three 10 to 30 cm diameter pizza-type products in the same time. The oven may also be an electric oven supplied by batteries assuming that the temperature gradient developed allows the rapid baking of a pizza-type product according to the present invention.

The operator who is also the driver of the vehicle can fill the storage freezer at the beginning of the journey with all the individually frozen ingredients from a centralized production platform, such as a pizza-type product factory. The freezer used for storing all the frozen ingredients is designed and has dimensions fitted in order to be able to store enough frozen ingredients for preparing from about 75 to about 200 pizza-type products using the method according to the present invention. The operator should also be sure that the gas bottles for gas supply are sufficiently filled for at least one day heating and that the batteries are also sufficiently charged for at least one day electrical supply for the freezer and for an electrical oven if used.

The preferred vehicle is designed to have a back and a lateral opening 14,16 wide enough in order to permit the operator to access to the freezer and to the oven. Thus, once open, the lateral aperture allows the operator to prepare pizza-type products by combining the frozen dough-based products and individually frozen topping ingredients. Indeed, the frozen dough-based product may be disposed on

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a worktop just in front of the lateral aperture in order to permit the operator to have access to freezer and oven and at the same time be able to welcome the consumer and prepare easily the pizza-type products.

Once the vehicle has reached a delivering zone, the operator may install outside and close to the vehicle, a counter with shelves and a worktop 24 that may be stored in the cargo compartment 22 of the vehicle. This worktop may be parallel to the vehicle and disposed in front of the lateral aperture.

Once a consumer has ordered a pizza-type product, such as a pizza or a focaccia, the operator has at his disposal all the individually frozen ingredients disposed in racks in the freezer in order to customize the desired product. With the method according to the invention, the preparation is very quickly achieved by disposing all the necessary and pre-established frozen ingredients onto the surface of the frozen dough-based product that are stored behind the operator in the freezer fitted in the cargo compartment of the vehicle. Once the combination operation is realized, the pizza-type product may be disposed on the hot base surface of the heated oven. After about 2 to 4 minutes, a freshly baked, crispy, gold crust and cheese melted pizza or the like may be obtained and can thus be delivered to the consumer. Indeed, between the ordering by the consumer and the delivering, only about 3 to 5 minutes elapsed.

The method for preparing and delivering pizza-type product according to the present invention offers numerous advantages. The first is that this method may provide freshly baked pizza-type products with full organoleptic qualities of a restaurant-baked product, for example. Further, an other advantage of the present invention is the rapidity and the efficiency either in the preparation and/or baking and/or delivering of the pizza-type product.

Finally another advantage of the present invention is the cost of the production and exploitation. As explained above, the dimensions of the mobile baking-selling unit used according to the invention are reduced, thus the bulkiness of this vehicle is reduced and its price also. The price of the complete vehicle may be lower than 25,000 that is much lower than the normal price of other classical pizza trucks. Further, due to the conservation of all the individual ingredients of the pizza-type product as frozen, there is not wasting at the end of the journey if everything has not been used. The remaining items can be stored for the night in a bigger freezer at a central storage platform. The freezer of the vehicle may then be filled again the day after. Indeed, due to the use of individually frozen and calibrated ingredients, the overall quality and cost of the pizza-type products produced with the method according to the present invention is very high and very regular and constant.

Another essential point of the present invention is the safety of fabrication of the pizza-type product according to the present method. Since food items that are not used are maintained in frozen or refrigerated storage, there is less risk of contamination or spoilage. Also, a final advantage of the present invention is that the energetic autonomy of the mobile unit allowing the realization of the present method in any place also allows travelling of the unit at any place for any time due to the demands of the consumers.

What is claimed is:

1. A method for providing a freshly baked food product, comprising:
 - freezing a plurality of dough based ~~crusts~~ *crusts*, and storing the frozen crusts in a first location
 - freezing pizza toppings individually and separately from the ~~crust~~ *crusts*, and storing the frozen toppings separately from the plurality of crusts in a second location

at least one of

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crusts

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assembling a frozen food product by applying the frozen toppings individually on the frozen crust; and
baking the frozen food product to produce the baked food product, wherein the baking step takes less time than for a dough crust that is frozen together with the toppings.

crusts

2. The method of claim 1, further comprising storing the frozen crust and frozen toppings separately from each other in a mobile unit.

wherein

are stored

3. The method of claim 2, wherein the baking of the food product comprises baking the food product in the mobile unit.

4. The method of claim 1, wherein the food product is baked for less than about 5 minutes at a temperature sufficient for causing the crust to become substantially crispy and for substantially heating the toppings to produce a hot, cooked food product.

5. The method of claim 4, wherein the toppings comprise cheese, and the baking temperature is sufficient for melting the cheese.

6. The method of claim 4, wherein the baking temperature is between about 280° C. to about 450° C.

7. The method of claim 4, wherein the baking temperature comprises an average temperature of above about 300° C.

8. The method of claim 1, further comprising pre-baking at least one of the crust and toppings prior to the freezing thereof.

9. The method of claim 1, wherein the toppings comprise a plurality of different types of toppings, and each topping is frozen by separately freezing the different types of toppings.

10. The method of claim 1, wherein the toppings comprise cheese and tomato purée.

11. The method of claim 1, wherein the toppings are frozen by freezing and forming at least some of the toppings substantially as cubes.

12. The method of claim 1, further comprising slicing at least some of the toppings to produce sliced frozen toppings.

* * * * *

13. The method of claim 9, wherein the different types of frozen toppings are stored separately from each other.

14. The method of claim 3, wherein the mobile unit is a vehicle.

15. The method of claim 14, wherein the vehicle is a motor vehicle.